

# THE FARMER & GARDENER.

PUBLISHED EVERY TUESDAY BY THE PROPRIETORS, SINCLAIR & MOORE, AND ROBERT SINCLAIR, JR.—EDITED BY E. P. ROBERTS.

No. 18.

BALTIMORE, MD. AUGUST 30, 1836.

Vol. III

THIS publication is the successor of the late  
**AMERICAN FARMER.**

and is published at the office, on the west side of Light, near Pratt street, at FIVE DOLLARS per annum, payable in advance. All subscribers who pay in advance, will be entitled to 50 cents worth of any kinds of seeds, which will be delivered, or sent, to their order.

**American Farmer Establishment.**

BALTIMORE: TUESDAY, AUGUST 30, 1836.

We continue to day the admirable essay of *Chaptal*, on the Beet Culture, and are delighted to learn that many agriculturists are about to engage in it.

Before it is too late we would again remind our agricultural readers, that, in the present state of the wheat and rye crops, prudence should induce them to put in an extra quantity of turnips, as it is more than probable, that owing to the scarcity of breadstuffs, many will have to draw freely upon roots for the feeding of their stock. A few acres of this root can very readily be put in without materially interfering with the other operations of the farm, and if the ground be properly manured its yield will amply compensate for the trouble and expense of culture.

In noticing the nursery establishment of Mr. R. Sinclair, in our last, we neglected to mention a very important department at that excellently conducted concern, and we now take pleasure in correcting our omission. During our flying visit we trusted to our memory, which though good in the general, seems to repudiate detail, and consequently put us in fault in a most interesting branch of the business followed at Clairmont. We say interesting branch, because it is one in which the public are deeply interested. We allude to the raising of seed. At present, Mr. Sinclair is engaged in cultivating vegetables of the following kinds, with a view of furnishing seed to his son who is very extensively engaged in that business. From the great pains he takes to set the various varieties of the same vegetable at remote distances from each other, and from the careful manner in which the several kinds

are cured, every reliance may be placed in their purity and germinating powers. We subjoin a list of the seeds raised by him in 1836. They are as follows:

Asparagus, long blood beet, turnip do., mangold wurzell, red-marrow beans, white do. early yellow 6 weeks do. savoy cabbage, flat dutch, long orange carrot, early horn do. white solid celery, long yellow cucumbers, early do. Delaware kale, yellow curled endive leek, brown dutch leek, Celestian lettuce, cabbage or lazy lettuce, parsley, parsnips, squash pepper, cayenne do. turnip radish, black spanish do. white summer do. salsafy, summer spinach, winter crook squash, tomato, white flat and red top turnip, rutabaga,—and besides these, various kinds of flower seeds.

**Silk Culture.**—A public meeting was held at Leesburg, Va., on the 8th of August, for the purpose of considering the best means of introducing the culture of silk. Several interesting statements were made, of the facility of the culture and the large profits resulting therefrom; and resolutions were unanimously adopted, expressive of the propriety and expedience of encouraging its introduction within the county of Loudoun. As a means of accomplishing this desirable object, the establishment of a Mulberry orchard upon the Poor House Farm was strongly recommended.

This is as it should be; and we are happy to find the patriotic people of Loudoun directing their attention to an arm of industry so eminently calculated to confer blessings upon them.—Nor are we less gratified to find that they think so favorably of the suggestion which we made in the month of May of the last year, of adopting the mulberry culture upon their Poor House Farm. This is what the managers of alms-house establishments should do throughout the country, and for ourselves, we cannot conceive how, with the lights now before the country, any body of managers who are faithful to the interests of the county which may be confided to their trust, can hesitate a moment in so doing. The support of the poor every where bears with onerous weight upon the taxable inhabitants, and it should be the pride, as it is the duty, of those superintend-

ing Alms-houses, to avail themselves of a means so entirely practicable, of not only lessening those burthens, but of netting a handsome sum over and above the support of the paupers under their charge respectively.

A very simple process has lately been practiced by a farmer near Edinburg of exterminating rats. His barn had been infested with them to an alarming extent, and he fell upon the following plan to get rid of them. He placed a large copper kettle in his corn loft, then filling it about half full of water, strewed chaff over it so as to cover the surface of the water, and placing boards from the wall to the kettle, the rats mistaking the chaff for grain made the fearful leap, and in this way 400 of them were drowned.

Those who wish to have a supply of *Delaware Kale*, *Spinach*, and the *early sorts of Cabbage* and *Lettuce*, for spring and early summer use, should lose no time in sowing the seeds of these respective vegetables; nor should they omit to sow the various kinds of radish seed best adapted to fall and winter use.

**WHEAT**—The ground destined for this staple article should be speedily got ready, and it is to be hoped that the disastrous results of the last season will not deter any farmer from sowing his usual quantity of seed; for though much distress may, and no doubt will, ensue to those who have heretofore relied upon this crop for the means of enabling them to meet their engagements, it should not reasonably be expected that similar maladies visit vegetable productions two years in immediate succession. But that nothing may be wanting to ensure success, every farmer who may sow wheat should leave nothing to chance, either in the preparation of his soil, or seed. While the first should receive a due quantum of wholesome manure and lime, be well ploughed and pulverized, the latter should be carefully steeped in ley, lime-water, or brine, drained and rolled in plaster or lime. The question is still a debatable one, whether the fly, which proves so destructive, does not deposit its egg upon the kernel of the wheat plant. If this be the case, much good may be effected by the treatment recommended, in the destruction of the insect ere it is warmed

into life; but whether such be the case or not, we hold it that good will thereby arise to the crop, first in the degree of nutrition which will be imbibed by the seed, and secondly, in the cleansing which they will receive in the process from smut. And it may not be amiss to state, that a top dressing of plaster after the plants have come up would tend greatly to forward their growth, and place them beyond harm's-way from any insect which might attack them in the early stage of their existence.

**STRAWBERRIES**—This delightful fruit should be more cultivated than it is; for besides being one of the greatest luxuries of the table, it is decidedly one of the best anti-scorbutics that can be used, and is also one of the most effective dentrifices, in the removal of tartar from the teeth, to be found. Those who may contemplate setting out new transplantations, or desire their old beds to flourish, should seize the present moment to plant out the one, and thin and dress the other.

**SEEDLING DAHLIAS**—We had a *boquet* of ten seedling Dahlias placed on our table on Saturday last, which were raised by Robert Sinclair, senior, at his nursery, from seed, the present season, and we are compelled in candor to say, that we have never seen a collection of this most deservedly popular flower more rich in colors, or more deserving of admiration, whether regard be had to the delicacy of their respective tints, or to the doubleness of the flowers.

#### THE CROPS OF PART OF MARYLAND.

We had a conversation some days since with a very intelligent and highly respectable gentleman, who had just arrived here from the springs, having passed on his way homewards through Washington and Frederick counties, from whom we gathered the facts which will be found in the following statement. Being a farmer of experience and reputation, the result of his observation may be relied upon. He represents the corn in those counties as looking well and promising a good crop, but thinks that its yield may be very much curtailed, should an early frost overtake it, as much of it is of late planting.

The *Wheat* crop in Charles county, where he resides, he says has been a most disastrous failure, and thinks the general average will not be more than twice the quantity of seed sown, and as proof of the justness of his opinion, instanced the crops of himself and a neighbor. He himself sowed 100 bushels and did not reap more than 300; while his neighbor, an excellent farmer,

who sowed 150 bushels did not get more than 300 bushels. The straw, he mentioned as being as good as he had ever seen, though the heads were defective and the grain inferior.

The tobacco crops in Charles, St. Mary's, Calvert, Prince George's, and Anne Arundel counties promise as well as he has ever seen them at this season of the year, though the quantity raised will not be great, by several thousand hogsheads, as from 7 to 8,000 slaves have been sold or removed to the cotton states of the Mississippi, within the last fifteen months.

The corn crops in the same counties he thinks will be tolerably good, though they have alternately suffered by drought, rain, and the grub, that groundling enemy of Agricultural industry.

**THE CROPS**—We learn from an observant gentleman recently from the West, that the farmers of this and the adjoining state of Pennsylvania, westward, have been careful and prompt to use all practicable means for supplying the deficiency occasioned by the almost total failure of the last wheat crop. The corn, which is a large crop, though the quantity put out was not, of course, greatly affected by the failure of the winter grain, looks generally very luxuriant, and all that is now necessary to ensure a heavy product is, a little warm weather, and the absence of early frosts. Our informant states it as the prevailing opinion that if the corn, which is somewhat less advanced than usual at this season, in consequence of the cold weather, should not be nipped or injured by early frost, the crop would be one of the largest and most productive that have been gathered for many years past. The oats crop, already secured and coming to market, is also stated by our informant to have been unusually large and productive, perhaps more so than in any previous season for years past; and the same may be said according to present appearances, of potatoes and other roots, which come in very effectively in aid of the present year's short supply of wheat.

But the buckwheat crop, in these regions, is especially extensive and luxuriant, and promises to be above all productive. Our informant states that never before did he see such rich and numerous fields of growing buckwheat, or such an admirable prospect of a heavy crop of that excellent grain. It is here that the farmer has placed his principal defence against the short supply of wheat, as the failure of his wheat harvest was known before sowing time for buckwheat. And well has he guarded against the worst effects of a short supply of wheat, by providing an ample and abundant supply of this grateful substitute. Throughout the whole route of our informant, and indeed in all parts of the country from which we have information, the crops of buckwheat this year are far more extensive, and promise to be far more productive than those of any previous year.

On the whole, though the agricultural interest has experienced a heavy loss, in the failure of the wheat harvest, that loss will be compensated, as far as may be, by the luxuriant growth

and abundant yield of corn, oats, buckwheat, and other summer products. The evil of a short crop of wheat and rye, is one that nearly affects any community; but in the regions thus affected, on the present occasion, it is a source at once of gratification and GRATITUDE, that all other products of the fruitful earth, which enter into the consumption of man or animal, promise this year to be unusually rich and abundant.—*Balt. Pat.*

**Mode of Weaning and Rearing Calves**, by a *Norfolk Farmer, Eng.*—Mr. Whitley of Wallington, did, between the first of December, 1776, and April, 1777, wean and rear on his farm ten cow calves and thirteen bull calves, by the method following: At three days old they were taken from the cows, put into a shed and fed with skimmed milk allowing three quarts to each calf morning and evening. When a month old, they are fed with a like quantity of milk and water, morning and evening, with hay to feed on in the day time; and at noon they were fed with oats and bran equally mixed, allowing half a peck to one dozen calves. At two months old they were fed only in the morning with milk and water; they had hay to feed on in the day time, and at evening instead of noon, had the same quantity of bran and oats with water to drink.—They were fed in this manner until the middle of April, when they were turned out to grass all day, and taken into a shed in the evening, and fed with hay until there were plenty of grass and the weather grew warm. Such of the calves as were weaned in March were continued to be fed with milk and water every morning until midsummer. All the said calves are in good health and condition; and the Society allowed the premium offered on that head the preceding year.—*Bath Soc. Papers.*

**Rearing Calves**, 1789.—In the year 1787, I weaned seventeen calves—in 1788, twenty—and in 1789, fifteen do. I bought in 1787, three sacks of linseed. I put one quart of seed to six quarts of water, which by boiling ten minutes, becomes a good jelly; this jelly is mixed with a small quantity of the best hay steeped in boiling water.—Having my calves dropt at different times, I did not make an exact calculation of the expense of this hay tea; but of my sacks of seed I had better than two bushels left at last. I gave them the jelly and the hay tea three times a day; the price of the linseed was 4s. 6d. sig. per bushel; the whole three years seed 2l. 5s. My calves are kept in good growing state, and are much better at this time than my neighbors, who are reared with milk; they do not fall off so much when they come to grass.

**The Silk Business**.—The committee appointed by Congress, we learn from the *Northampton Gazette*, are expected to visit the works of the silk company in that town the ensuing autumn, to obtain information concerning the various branches of the silk business. This committee intended to make a report at the last session of Congress, but they deferred it to await the return of Mr. Whitmarsh from Europe, to gain the results of his observation and experience.—*R. I. Journal.*



[From Chaptal's Agricultural Chemistry.]

ON THE CULTIVATION OF THE BEET ROOT, AND  
THE EXTRACTION OF SUGAR FROM IT.

(Continued.)

ON BOILING THE MOLASSES AND LEACHING  
SIRUPS.

I mix the molasses obtained from the brown sugar with the sirups which have been filtrated through the loaves, and proceed to boil the mixture. The molasses marks 22 or 24°, (=1.171 to 1.180), and the mixture 22 or 25°, (1.180 to 1.190.) I throw from 32 to 35 gallons of this mixture into the boiler, and when the heat approaches to ebullition, I add about one pound of animal charcoal which I mix carefully with the liquor.

The boiling of this liquor is more difficult than that of the sirup which produces the brown sugar but with care and patience it may be done to very good advantage. This liquor yields at least one-sixth of the quantity of sugar that has been produced by the first operation; this product is sufficiently important to render it advisable to boil down the molasses, instead of disposing of it, as is almost every where done, for distillation.

If the molasses procured from beets was of the same quality as that obtained from the sugar cane, it could be sold with advantage, but it has a bitter taste which renders it unsaleable; it is then best to exhaust it of crystallizable matter, and to subject the remainder to distillation.—The difference in the quantity of alcohol obtained from the two kinds of molasses is almost nothing.

Instead of depositing the product of this fast boiling in moulds, I throw it, from day to day, into a hogshead open at one end, and thus gradually fill the cask; the sugar crystallizes wonderfully in these vessels, so that they become half full of it.

When this sugar, which I call molasses sugar, to distinguish it from brown sugar of the first boiling is to be refined, the molasses which lies on the top is dipped out, and the rest is made to flow out through small gimblet holes bored in the bottom and around the circumference of the cask.

The sugar when deprived of all the molasses which can be made to flow from it, still forms only an adhesive paste which can scarcely be refined; I therefore put this paste into bags of coarse, strong cloth, and subject it to a compression. The sugar thus freed from molasses is very dark colored, but the quality of it is excellent, and it is as easily refined as the best brown sugar.

When the brown sugar boilings turn badly, and crystallization in the mould is imperfect, and in a word, at all times when sugar is ropy and parts but imperfectly with its molasses, it is necessary to subject it to the action of the press before attempting to refine it; as soon as it has in this way been freed from all its molasses, it may be refined without any difficulty.

In most of the beet-sugar manufactories they have adopted the swinging boilers for preparing their sirups; concentration is performed speedily in these, and they have the advantage of being emptied in a moment; but they are useful only

when the operation is performed upon dry sugars, like the American, which contains but little molasses. Our beet-sugar is never so well drained as the imported sugars are, and requires much more care in the boiling. These boilers appear to me more apt to cause the burning of the sugar than the old kind, and I therefore give the preference to the latter.

ON THE REFINING OF SUGAR OBTAINED FROM  
BEET ROOTS.

When the sugar is dry, the refining of it is easily performed; all possible pains then should be taken in the preceding operations to free it from all its molasses.

All the operations of refining may be brought under two heads, clarification in the boiler, and whitening in the moulds.

To refine sugar well, it is better not to operate upon too large quantities. I have always observed, that when I subjected to the same boiling process 2 or 3,000 lbs. of sugar, the last boilings were ropy, and each operation less perfect than when performed upon 400 kilogrammes (about 890 lbs.) at one time; it is upon this last quantity that I shall found my calculations.

I have never been able to assign a reason for this difference, but it actually exists; perhaps it arises from my not being able to complete my boilings in one day, and the clarified sirups have become changed in the boiler; or perhaps a large quantity of sirup may be more difficult to manage than a small one, though the ingredients be combined in the same proportions.

## ON CLARIFICATION.

A boiler four or five feet in diameter and twenty-eight inches in depth, is two-thirds filled with water, to which lime water enough to fill the boiler is added; in this mixture is dissolved at a low heat, 400 kilogrammes of brown sugar.

The solution must not mark more than 82° (=1.286) of concentration; if it stands higher, it must be weakened, if lower, more sugar must be added. This state of concentration belongs only to solutions of dry sugar; those of damp sugar must be reduced to 80 or 85° (=1.261 to 1.210) otherwise it will be almost impossible to filtrate them.

The solution is then heated to ebullition.—When the temperature reaches 65° (=178½ Fahr.) fifteen kilogrammes (32½ lbs.) of animal charcoal are added to it; the mixture is then carefully stirred and mixed with a wooden spatula; after allowing it to boil an hour, the fire is extinguished.

The quantity of animal charcoal added ought to vary according to the quality of the sugar, that which is dry requiring a less portion than that which is wet.

The boiling liquor is freed from the charcoal by filtration through a coarse cloth, and when the heat has fallen to 40° (122° Fahr.) the whites of forty eggs beaten and diluted with several quarts of water, are thrown into the boiler. The liquor is then carefully stirred, and is kept constantly in motion till the temperature rises to 70° (=180° Fahr.) when stirring is omitted and the heat raised to the boiling point.

As soon as the first bubble appears upon the surface, the fire is extinguished; a thick coat of

scum forms upon the surface of the liquor, and is removed at the end of three quarters of an hour.

The liquor is filtered through a coarse, thick, rough cloth; if the first portion that passes through be not perfectly clear, it is to be thrown again upon the filter, and this operation is repeated till the liquor appears completely limpid and free from any floating particles. As soon as the liquor is perfectly clear, it is boiled; five or six boilings being formed with the product of the clarification.

The several boilings are thrown into the cooler as fast as they are completed, and from thence into the moulds *four*, which can contain 5½ gallons each. These operations are conducted in the same manner as those which I have described in speaking of brown sugar, but with this difference, that the sugar contained in the moulds is stirred and moved at two different times before it is taken in the mass.

After three days the moulds are placed upon the pots into which the molasses drains, and at the end of eight more, they are removed to the second pots, where the whitening is to be performed.

## ON WHITENING SUGAR.

The clarified sugar is dry, of a yellow color, varying considerably in the depth of its hue; the taste is mild and sweet. The process of bleaching removes from it the small quantity of sirup with which it is impregnated; it can be effected in three ways, namely, by the use of clay, of alcohol, and of the sirups; the first of these is the one generally employed in the refineries.

When the sugar is to be clayed, a hogshead unheaded at one end and furnished with a row of stop-cocks placed one above the other from top to bottom, is partly filled with white clay, upon which water is poured till the cask is full; the clay is then carefully stirred, so that every portion may be well washed. This operation is repeated several times, the water of the washings being drawn off as soon as the clay settles, and a fresh quantity turned in, which is stirred in the same manner. The washing is continued till the water no longer appears charged with any foreign substances, when the water is allowed to remain undisturbed upon the clay till this becomes thoroughly divided, so that upon handling it no lumps can be found. When the clay is found to be in this state all the water is drawn off, and the clay suffered to dry gradually, till it acquires such a degree of consistency as not to flow when placed upon a smooth and slightly inclined board; it is now considered ready for use.

Before placing the prepared clay upon the sugar contained in the moulds, the surface of the loaves are carefully scraped, so as to remove one layer of the sugar, which is replaced by a portion of very white powdered sugar; this is piled up and smoothed very nicely, and then covered over with a layer of clay thrown on with a spoon. The water contained in the clay passes gradually into the layer of white sugar, which it dissolves, forming a sirup which penetrates into the loaves, deprives the sugar of its color, and passes out at the point of the mould.

The clay, being thus gradually deprived of water, shrinks and dries, and is then removed and

thrown into the cask to be made use of in new operations.

The upper part of the loaves is rendered white by this first operation; but when the liquid which flows from the opening in the point of the mould is colored, a second claying is performed; in this, however the clay alone is used, the intermediate layer of the sugar being dispensed with.

The number of clayings to be employed, depends upon the quantity of coloring matter contained in the sugar; two are usually enough to render sugar merchantable; but in order that the sirup may flow off free from any tinge of yellow, three must be employed.

When the operation of claying is completed, the loaves are placed upon their basis, that the white sirup by which the points are softened may diffuse itself through the mass.

At the end of eight or ten days the loaves are taken out of the moulds and placed in a stove-room in which they are dried.

The method of whitening by clay is certain, but it possesses the great fault of converting into sirup nearly one-fifth of the sugar operated upon; and if the sugar is adhesive, or the grains of it very fine, the quantity of sirup formed is still more considerable. Whenever I have worked upon sugars of this description, I have melted them over, and freed them from their adhesiveness by boiling them down with a quantity of animal charcoal.

Brown sugar made from beets, when refined, generally yields in molasses or non-converted sirup, between one-fifth and one-sixth of its own weight, and it loses by claying at least one-fourth.

The sirups which are produced during these various operations, are usually boiled without the addition of any foreign substance, and the product of these boilings is thrown from the cooler into the *demi-batardes*, where they become crystallized; the form of the largest loaves of sugar weighing between 22 and 27 lbs., known in commerce under the name of *lombs*.

It has been attempted to substitute the method of whitening by alcohol for that by claying; this process is founded upon the power which alcohol possesses of dissolving the coloring principle without acting upon the sugar. I followed this mode two months, making use of no other alcohol than what I procured from the distillation of my molasses. I confined myself in this process to leaching the loaves of sugar contained in my moulds with alcohol of 35° (= sp. gr. 0.852) of concentration; covering the moulds over so as to prevent loss by evaporation, and renewing the alcohol till the liquor passed off perfectly clear from the point of the mould; this alcohol I redistilled to employ in new operations.

I abandoned this method of bleaching sugar for the following reasons:

1. Notwithstanding all the precautions I took, I lost half a kilogramme (a little more than a pound) of alcohol for each loaf of ten pounds weight.

2. The loaves of sugar, though well dried in the stove, always preserved a slight odor, which became more sensible after their having been confined in the papers and transported.

3. The price of alcohol of this degree of con-

centration, rendered the refining by alcohol as expensive as that of clay.

Some very skilful chemists propose to supply the use of clay by that of sirup; theory is in favor of this method, but experiment contradicts it.

In the first place, in order that the sirup may be employed with success, it is necessary that it should be white, and of course that it should be made by saturating water with very white sugar. The water which is disengaged from the clay, produces a sirup in passing through the layer of sugar with which the loaves are covered; there is, therefore, no advantage to be derived from the use of sirup on account of its containing sugar, and the process is less economical than claying, inasmuch as both time and fuel are required for making the sirup, whilst in claying it is produced by the process itself.

However, as the theory is seducing, I tried this method, and the following statement exhibits the results.

I prepared a quantity of sirup at 30° (= 1.261) of concentration, which I poured upon the smoothed surface of the loaves till they were covered with it; the following day the sirup had penetrated into the mass, which was sensibly whitened by it. I repeated the operation at intervals of four hours till the sirup passed off through the point of the mould clear; this did not take place till the end of twenty days, at which time the bleaching of the greater part of the loaves was completed. I continued the operation upon the others from twelve to twenty days, removing successively those that were finished.

When I came to take these loaves from the moulds, they came out in fragments; the sugar was moist and without consistency; it was impossible to dry it, and I was obliged to melt it over and make double refined sugar of it. I repeated the operation of bleaching with sirup several times, and always obtained the same results.

It is evident that the sirup applied in this manner interposes itself between the molecules of the sugar, and there remains; whilst in the process of claying, the sirup being formed gradually, passes it by insensible filtration, imbibing the coloring matter, which at length it carries off. I moreover found that it required twice as much sugar to form the sirup as was needed in the usual method of claying.

The numerous experiments which I have been in the way of making during a dozen years, have induced me to adopt a process which appears to me more advantageous than either of those of which I have just spoken. I cut out of the coarse cloth called *calmuck*, round pieces of the same size as the basis of the loaves; these I soak in water, and afterwards wring; I then apply them carefully to the bases of the loaves which have been previously scraped and smoothed with the blade of a knife or a small trowel. In twenty-four hours time the surfaces of the loaves are bleached. I then pour upon the cloth about half a pound of the converted sirup of the last claying; the sirup gradually penetrates the cloth, and filtrates through the loaves, from which it removes all the coloring matter.

As soon as the sirup had passed through the cloth into the sugar, I moistened the cloth by sprinkling it with drops of water, and the next

day I throw upon it the same quantity of converted sirup.

The first operation is completed in five or six days, after which the sirup is left to flow during four or five days. By these leachings the loaves are perfectly bleached to the depth of four or five inches, but they are still a little colored below; I complete the bleaching by a slight claying, applying the earth immediately to the surface of the loaves without any intermediate layer of sugar.

I find that bleaching is performed more speedily and with less labor in this way; the evils arising from the use of sirup alone are obviated, and but a small portion of the sugar already bleached is dissolved.

In order to appreciate all the advantages arising from well conducted operations, it is necessary that one should know the change produced in sugar by repeated meltings; it is brought first to a point when it will no longer crystallize, and afterwards to the state of molasses. Sugar which has been three or four times boiled over, will still crystallize upon the sides of the moulds, but the middle of the loaf will be only a uniform, thick, white mass, destitute of the agreeable taste of sugar: this substance, if melted, does not again become solid, but remains in the state of molasses.

I ought to mention that in the various operations that are performed upon sugar, the nature of the substance is often made to undergo a series of changes, or a succession of degeneration equally constant and regular.

I have just mentioned, that when sugar is made to repass two or three times through the boiler, it is rendered uncrystallizable, and the middle of the loaf is found to consist of a uniform mass of the consistency of butter, not possessing the agreeable flavor of crystallized sugar. This mass dissolved in water and concentrated by heat, is reduced to molasses; and when the evaporation and clarification of the juice of beets is prolonged beyond a certain time, nearly all the sugar is reduced to molasses, and the boiling is rendered long and difficult; when this is the case the sirup throws up an abundance of adhesive white foam, which, when removed with a skimmer, thickens and presents all the characteristics of vegetable wax. The experience of twelve years has uniformly furnished me with these results.

I am thoroughly convinced that these alterations would be avoided by evaporating the sirup in a vacuum; it has even occurred to me that the animal charcoal produced good effects only by its opposing the action of the oxygen of the atmosphere upon the sugar, since nearly the same results are obtained by the use of butter, and other oily substances susceptible of extreme division. The secret of causing this decomposition to retrace its steps, still remains to be discovered; I have essayed it without success.

(To be continued.)

**Broom Corn.**—The Northampton Gazette states that the fields of broom corn in that vicinity promise a small crop—the largest hills are not more than two feet high, and the greater part do not exceed ten inches. Some fields appear thrifty and very promising. Broom corn must command a high price this year.



[From the Northampton Courier.]

To the Editor of the Northampton Courier:

In reference to an article in your valuable paper of August 2d, in which you inserted a statement of the profit of the culture of the Chinese Mulberry, from a small beginning, under the head of 'Who would not be a Silk-Grower?'

To prove that the writer is by no means extravagant in his calculations, I will state the actual experiment I have made this season, in Manchester, Conn.

On the 12th of May I set out several thousand of the *Morus Multicaulis*, of which, I took for experiment 300 trees and set them on ten rods of ground, or 1-16th, of an acre. Instead of setting the trees perpendicular, they were placed horizontally in the ground, forming a continued row of trees, in the following manner: Having ploughed a furrow 5 or 6 inches deep, I laid the roots and single stalk in the furrow, so that the end of the stalk should be covered about 2 or 3 inches deep. The rows were three feet apart. From these 300 trees and roots so planted, I now have 3,700 fine trees or shoots, which on the first day of August would average 2½ feet in height, with large substantial roots of the size of common goose quills.

On the 25th of June I commenced feeding 6,000 worms of the six weeks kind, on the foliage of these 3,700 shoots, and on the first day of August, these 6,000 worms were transformed into 3 bushels of the finest cocoons I ever saw, (each of which bushels I presume would reel at least 1-4 lb. of silk) worth at least \$15. By the 15th of September, from the same trees, I shall have sufficient foliage to feed 10,000 more worms which would yield three or four bushels more.—For the above 300 trees I paid 37½ cts. each last spring, and estimate their product, 3,700, will be worth at least 25 cts. each, or \$925, and the three bushels of cocoons worth \$15 making, \$940 00

Deducting the cost of the 300 trees	
last spring,	112 50
Ditto labor and expense of feeding the worms and land,	12 00
	<hr/> 124 50

Leaving a profit on the 300 trees, for the first year of, \$815 50

Now if this should be carried on through the second and third year, as was done in the supposed case referred to, I think the result would exceed that of the *Silk Cabinet*.

From the experience of the last and the present year, I consider that good cuttings on good land, will produce at least half a pound of foliage each.

The writer in your last has made allowance for cultivation, feeding of worms, gathering foliage and other items of deduction, which I do not think is necessary, and instead of the result given for the second and third year being excessive, I must say, that in my opinion, from the experience I have had, and experiment made, the profits might have been greater than there made. I presume the object of the writer was merely to convince the public, that the culture of the mulberry and silk, might be made a lucrative employment, sufficiently so, to encourage the culture of silk to almost any extent.

I consider it less labor to gather five pounds of

foliage from the Chinese or *Morus Multicaulis*, than to gather one pound from the White Mulberry. I have been engaged three years in the culture of the mulberry and manufacture of silk, constantly making experiments, and am fully satisfied that the business may be a profitable one to be pursued in families, as well as by corporations. It is my intention to erect a large cocoonery next fall or spring, upon a new and improved plan of my own invention, about which you may know more hereafter.

At my establishment, about 100,000 trees of the Chinese or *Multicaulis* are under successful cultivation, and am so well satisfied with the results of experiments already made, that a similar course will be pursued next year, as the most sure method for propagating the trees and increasing the quantity of foliage. I am daily removing the leaves and topping the sprouts to check the growth of the tree and hasten the product of wood. Some of the sprouts have been cropped of their leaves three or four times without any injury, and every succeeding crop of leaves is improved; although the size may be less, the number and weight have been increased.

From my own experience, I am fully convinced, with Mr. Whitmarsh and Dr. Stebbins of Northampton, that the Chinese Mulberry ought to be headed down every year, in order to multiply the tree and foliage, and that in this way the tree may be preserved during winter, slightly covering the stumps in the field, and the tops to be used as cuttings the next year. In a large field, the stumps may have a light furrow turned over them with a horse plough. The roots left in the ground will be considered as permanent roots.—Although it may be necessary or prudent, for the plants from seed, cuttings, or layer trees, formed by bending down the side branches, to be removed to the cellar during winter, yet I do not consider that trees cultivated by burying the root and stalk early in the spring, will need removal, on account of the early formation of roots, and presume they will make good standards.

WARD CHENEY.

Manchester Co., August 8, 1836.

**Wheat.**—The quantity coming to market is light, and generally of inferior quality. A boat load, from over the mountains, that arrived last week, was refused by some the millers of this place—fully one-third was said to be rotten, defective or sprouted grains. One parcel of new Flour, that has been tried here, made every one of the families that ate of it excessively sick.—The farmers should take much pains in cleaning their wheat this season; and we will here copy, from the communication of the Messrs. Langhorne's, the mode of blowing out the imperfect and defective grains:

"After the wheat is cleaned in the usual way, take the wheat sieve out of the shoe of the fan, and fill up the space occupied by the sieve by a piece of plank; then raise the front of the fan about 4 inches, which will bring the wheat, as it falls off the plank, thus inserted, so near the apron as to blow out all the light grains. Should too much be blown out, raise the apron, and if the wheat is not sufficiently clean, lower the apron."

In this and other markets, there has been no

material change in price, though crops that are strictly fine, and that would answer for family flour, would no doubt command a higher rate than our quotations.—*Lynchburg Virginian*.

**The Hessian Fly.**—The losses occasioned by this destructive insect, during the past year, have stimulated inquiry as to its history, and the possibility of preventing or mitigating its ravages.—We published a few days ago, a plan which had been tried with success, and we trust the experiment will be repeated, so that its merits may be fairly ascertained. A gentleman who has been spending some time with a friend in Washington county, has just acquainted us with another, which we make public for the benefit of our agricultural friends. A farmer in that county, was blessed, several years ago, with a most abundant harvest, but found it almost impossible to obtain hands to secure it. Under the apprehension of losing it, he commenced (against the advice of his friends) reaping several days before the wheat was ripe. The grain thus cut before the proper time, was laid by and used for seed the next year. The fly desolated the fields of his neighbors, while his seemed to defy their attacks. He reaped an overflowing harvest, while they scarcely made enough for seed and bread. Struck with the result of the experiment, he repeated it with the most decided success, and this year, while all the crops of his neighbors have failed, his are abundant as usual. He attributes his success entirely to the use of grain cut before it was ripe, and accounts for this result upon the hypothesis, that the fly deposits its eggs only upon the wheat when perfectly ripe, and, of course, that grain cut in an immature state escapes it. The theory seems plausible enough, and is, at least worthy of attention and experiment.

Germanctown Telegraph.

**Gama Grass.**—This grass, represented as so productive and valuable for soiling and hay, is found growing, in considerable quantities, on the farm of Capt. Ammon Hancock, about a mile from this place. It is scattered about on a poor northside hill, in various bunches, some apparently very young, others now ripening the seed. Some few bunches are growing very luxuriantly in a spring branch, at the foot of the hill. It is probable, from this circumstance, that it is a native of our soil hereabouts, and that it could be found on most of our farms, if its distinctive character was known. A seed stalk of it may be seen at this office.—*Lynchburg Virginian*.

SWEET CORN.

Mr. Editor—As this is the season for preparing this delicious vegetable, I have thought that it would be acceptable to your readers, and especially those who are House-keepers, to understand the process of preparing it. It has long been used by the Indians of the West, as an article of food, and I can testify, from my own experience, as to its excellence.

Sweet Corn is nothing more than our common corn, taken at this season, boiled as for table use, cut from the cob and dried on clean cloths in the sun. It must be thoroughly dried and then placed in a dry room. When wanted

For use, all that is necessary is, to throw a few handfuls into a pot of boiling water, and in ten or fifteen minutes you have a fine dish of corn in the dead of winter, as delicious as if it had just been plucked from the field at this season. It is also an excellent ingredient for soups. The Indians sometimes put dried beans with it, it is then called Suck-a-tash. I hope that the good people of Fredericksburg will prepare an abundance of it during this month, and have plenty of sweet corn during the coming winter. B. S. T. *Fredericksburg Arena.*

**Raising Ducks and Turkeys.**—In the Agriculturist of last year appeared two articles, one on the best mode of raising ducks, and the other on turkeys. Two seasons have since passed away, and the writer of this has been enabled to test the efficacy of those directions; and in every instance that has come under his knowledge, they have been attended with perfect success.—The directions for raising ducks were to feed them on animal food and keep them dry. Individuals who have adopted this plan, have sent to our markets from 500 to 700 ducks of the finest kinds, and they have had no diseases among them, and found no difficulty in raising them.

Two or three individuals who tried the experiments of driving their turkeys, when young, to a distance from the house, where the greatest number of insects are found, and feeding and housing them in the manner directed in the Agriculturist, have stated, that they have raised from one hundred to three hundred turkeys, and have pronounced it to be a method, which of all others they believe best calculated to be attended with success.—*Southern Agriculturist.*

**Brooms.**—We have been informed, says the Pawtucket Chronicle, that our enterprising friends the Messrs. Summers last winter, shipped several thousand brooms from New Orleans to Boston and realized a handsome profit by the transaction.

This is reversing the current of trade, and proves that Southerners can compete with Yankees even at their own doors.

Southern broom corn is very superior to the Northern article, being finer and more abundant; as it is free from seeds it offers no attractions to the rats which often make sad havoc with the northern article.—Would it not be an object for some of our northern broom manufacturers to import the southern broom corn, as it can be purchased at a cheaper rate than they can obtain the production of our New England farmers. *B. I. Jour.*

**Antidote against Mice.**—Mr. Mackdonald, of Scalps, in the Hebrides, having some time ago suffered considerably by mice, put at the bottom near the centre, and the top of each of his stacks of grain, as they were raised, three or four stalks of wild mint, with the leaves on, gathered near a brook in a neighboring field, and never after had any of his grain consumed. He then tried the same experiment with his cheese, and articles kept in store, and often injured by mice, and with equal effect, by laying a few leaves, green or dry, on the articles to be preserved.

**Substitute for ringing Swine.**—Mr. Tubb, an English breeder of stock, has recommended a mode of dealing with these mischievous animals, which it is said may supersede the necessity of putting rings into their nose. It consists simply of shaving off, with a razor or sharp knife, the gristle on the top of the noses of young pigs. The place soon heals over, and the pigs are thus rendered incapable of rooting.—*N. E. Farmer.*

**Keep Accounts.**—The farmer ought not only to keep accounts with himself, so as to be able to review at the end of every year, his receipts and expenditures—to tell whence his cash comes and whither it goes; but with his several fields, his crops, his sheep, cattle, horses, swine, poultry. He should at least do this with great particularity till he shall be master of the subject, and can trust his judgment with some confidence. For want of accurate accounts, farmers are often deceived, raise unprofitable crops or animals, or pursue unprofitable methods of cultivation or feeding. Sometimes, too, they abandon a pursuit really advantageous to them, under the false notion that they can do better some other way.

We have published several specimens of such accounts. A little practice will make the business easy; and it will give you not only the satisfaction of knowing the pecuniary results of this and that crop or method, but will awaken new interest in the whole process by which land is prepared and a crop matured. It will enable you to determine the value of the hints you get from reading, and whether it really is more profitable to cultivate five acres thoroughly and skilfully than ten at hap-hazard. And now, while preparing your fields and sowing your seed, is a good time to begin.—*Vt. Farmer.*

**Kindness of a Cow.**—The following account of a singular circumstance, which occurred in France not long since, appeared in the Paris Moniteur:

"The inhabitants of the neighborhood of Auxonne were long annoyed by a wolf, which at one time devoured a young girl. A boy named Fourcault, about 14 years of age, was minding some cows in that canton. It is well known that these animals, when urged by a common danger at the approach of a wolf, are led by an instinct to collect and range themselves into a kind of circular phalanx, presenting to the enemy those arms which nature has furnished their heads, and thus securing their bodies which would be otherwise exposed. The cows which Fourcault watched, adopted this natural tactic the moment they perceived the wolf, which, however, directed itself not towards them, but the boy, whom it seized, and was beginning to shake him to pieces. One of the cows immediately separating itself from the phalanx, attacked the wolf, and made it drop its prey. The boy availed himself of the contest between his adversary and protectress to seek safety by flight. The wolf quitted the cow, pursued the boy, seized and shook him as before. The cow rushed forward again for the defence of the youth, and harassed the wolf so much as to oblige it to relinquish the victim once more, but being soon repulsed, the boy was a third time in the jaws of the wolf, when fortunately two of

the inhabitants of Villiers-le-point came up, and despatched the animal. Young Fourcault was carried to the hospital, and though wounded in more than 30 places, is since perfectly recovered."

**Does the Moon affect the weather.**—The question is answered in the negative in a lecture before the Philadelphia Franklin Institute by Dr. G. Emerson. "Dr. E. undertakes to prove by scientific demonstrations that the Moon exercises no influence on the production of wet or dry weather. He assumes it as incontrovertibly proved by experiments of Mr. Dalton, that the watery vapor from which rain is formed owes its elevation and suspension in the atmosphere in an invisible form entirely to heat deprived of a due proportion, which by any refrigerating cause is condensed, and falls to the earth in the form of rain, snow or hail. The conditions of wet and dry weather are consequently, to be regulated as regulated solely by temperature, and on the other hand it has been clearly shown by experiment that the presence and light of the moon cannot produce the slightest effect upon temperature. Dr. Emerson cites and explains the phenomena adduced, and by men of scientific eminence,—in support of his belief, and comes to the conclusion, that the moon exercises no influence upon the wetness or dryness of the weather, or upon animal and vegetable substances.

#### A GARDENER WANTED.

A single man of undoubted character for sobriety, industry and honesty, and who has a thorough knowledge of gardening—who is competent to manage a large garden, pleasure ground, and hot house, and to direct and superintend several hands that would be placed under him—will hear of a permanent situation in the South where the climate is both healthful and delightful.

Apply to the Editor of the Farmer and Gardener, Baltimore.

All applications by letter must be post-paid.  
aug 30

#### GARDEN SEEDS FOR FALL SOWING.

THE Subscriber has just received from the Claimant Seed Garden and Europe, a large assortment of seeds consisting principally of such kinds as are desirable for Fall sowing, viz:

TART RHUBARB or PIE PLANT seed.  
SIBERIAN KALE or GERMAN SPROUTS for fall planting and early spring use. CABBAGE SEEDS, several fine early and late sorts. Early Cauliflower; Caul Sallad; Endive, Lettuce, five sorts; Black and White Spanish Radish; Spinach, Potato Onions, &c.

R. SINCLAIR, Jr.  
Aug. 30, 1836. Light near Pratt st. wharf.

#### FRESH CABBAGE SEEDS.

THE SUBSCRIBER now offers for sale a superior lot of EARLY YORK CABBAGE seed grown in 1835, it is of the Dwarf Scotch or short stalked variety, and well known among growers as the best and earliest heading. Also early BULLOCK'S HEART, LARGE YORK or HARVEST, London BATTERSEA, CROWN SAVOY, Crisp's FLAT DUTCH, &c. &c. all of which are fully tested to vegetate finely and produce superior heads.

R. SINCLAIR, Jr.  
aug 30 Light near Pratt-st. wharf.

#### CAULIFLOWER SEED.

I offer for sale a superior lot of early Cauliflower seed for fall sowing, to insure a certain crop of large heads of this very desirable vegetable, the seed should be sown in the month of September in frames and planted in very rich well tilled light soil.

R. SINCLAIR, Jr.  
aug 30 Light near Pratt-st. wharf.



## BALTIMORE PRODUCE MARKET.

These Prices are carefully corrected every Monday

	PER	FROM	TO
BEANS, white field,.....	bushel.	1 75	—
CATTLE, on the hoof,.....	100lbs.	7 25	8 25
CORN, yellow,.....	bushel.	90	91
White,.....	"	85	87
COTTON, Virginia,.....	pound.	—	—
North Carolina,.....	"	—	—
Upland,.....	"	184	20
Louisiana 19—Alabama	"	—	21
FEATHERS,.....	pound.	50	53
FLAXSEED,.....	bushel.	1 50	—
Flour, No. 1—Best wh. wh't fam.	barrel.	9 00	9 50
Do. do. baker's,.....	"	—	—
Do. do. Superfine,.....	"	7 75	8 00
Superior, st. in good de'd	"	8 00	8 25
Do. wagon price,.....	"	7 50	7 62
City Mills, extra,.....	"	—	8 37
Do. ....	"	—	7 87
Susquehanna,.....	"	8 00	8 25
Rye,.....	"	25	50
Kila-dried Meal, in hhds.	hhd.	—	19 00
do. in bbls. ....	bbl.	4 00	4 25
GRAIN SEEDS, red Clover,.....	bushel.	4 50	4 75
Timothy (herds of the north)	"	2 75	3 25
Orchard,.....	"	2 50	3 25
Tall meadow Oat,.....	"	2 25	2 50
Herds, or red top,.....	"	1 00	1 25
HAY, in bulk,.....	ton.	—	20 00
Hemp, country, dew rotted,.....	pound.	6	7
water rotted,.....	"	7	8
Hess, on the hoof,.....	100lbs.	8 00	8 25
Slaughtered,.....	"	—	—
Hos—first sort,.....	pound.	16	—
second,.....	"	14	—
refuse,.....	"	12	—
LIME,.....	bushel.	35	37
MUSTARD SEED, Domestic,.....	"	—	—
OATS,.....	"	35	37
Peas, red eye,.....	bushel.	—	—
Black eye,.....	"	1 12	—
Lady,.....	"	—	—
PLASTER PARIS, in the stone,.....	ton.	—	3 25
Ground,.....	barrel.	1 50	—
PALMA CHRISTA BEAN,.....	bushel.	—	—
RAIS,.....	pound.	3	4
Rye,.....	bushel.	100	112
Susquehanna,.....	"	—	—
TOBACCO, crop, common,.....	100lbs.	4 50	5 00
" brown and red,.....	"	5 00	7 00
" fine red,.....	"	7 00	9 00
" wrappery, suitable	"	—	—
for segars,.....	"	5 00	10 00
" yellow and red,.....	"	6 00	8 00
" good yellow,.....	"	8 00	12 00
" fine yellow,.....	"	12 00	15 00
Seconds, as in quality,.....	"	4 00	5 00
" ground leaf,.....	"	5 00	8 00
Virginia,.....	"	7 00	14 00
Rappahannock,.....	"	—	—
Kentucky,.....	"	8 00	14 00
WHEAT, white,.....	bushel.	2 00	2 15
Red,.....	"	1 90	2 05
WHISKY, 1st pf. in bbls. ....	gallon.	40	41
" in hhds. ....	"	38	—
" wagon price,.....	"	354	—
WAGON FREIGHTS, to Pittsburgh,	100 lbs	1 25	—
To Wheeling,.....	"	1 50	—
WOOL, Prime & Saxon Fleeces,...	pound.	55 to 68	30 32
Full Merino,.....	"	48 55	28 30
Three fourths Merino,.....	"	45 48	26 28
One half do.....	"	40 45	26 28
Common & one fourth Meri.	"	36 40	26 28
Polled,.....	"	38 40	26 28

## A DURHAM BULL FOR SALE.

THE Editor of the Farmer and Gardener has for sale at his residence about two miles from Baltimore on the Philadelphia Turnpike road, a white bull with red about the head and neck. He is full blooded and of the improved short horn breed; has given many living evidences of his capacity for service, his calves being large and of the most superior points. His price is \$300.

an 23

## BALTIMORE PROVISION MARKET.

	PER	FROM	TO
APPLES,.....	barrel.	—	—
BACON, hams, new, Balt. cured	pound.	15	16
Shoulders,.....	"	12	—
Middlings,.....	"	134	134
Assorted, country,.....	"	10	114
BUTTER, printed, in lbs. & half lbs.	"	30	37
Roll,.....	"	30	25
CIDER,.....	barrel.	—	—
CALVES, three to six weeks old,.....	each.	4 50	6 00
COWS, new milch,.....	"	25 00	45 00
Dry,.....	"	9 00	12 00
CORN MEAL, for family use,.....	100lbs.	1 75	1 81
CHOP RYE,.....	"	—	1 87
Eggs,.....	dozen.	—	12
FISH, Shad, No. 1, Susquehanna,	barrel.	10 00	—
No. 2,.....	"	9 50	—
Herrings, salted, No. 1,.....	"	5 50	3 62
Mackerel, No. 1, \$8.—No. 3	"	—	5 25
Cod, salted,.....	cwt.	3 00	3 25
LARD,.....	pound.	15	—

## BANK NOTE TABLE.

Corrected for the Farmer & Gardener, by Samuel Winchester, Lottery & Exchange Broker, No. 94, corner of Baltimore and North streets.

	U. S. Bank,.....	VIRGINIA.
Branch at Baltimore,.....	par	Farmers Bank of Virginia,.....
Other Branches,.....	do	Bank of Virginia,.....
MARYLAND.		Branch at Fredericksburg,.....
Banks in Baltimore,.....	par	Petersburg,.....
Hagerstown,.....	do	Norfolk,.....
Frederick,.....	do	Winchester,.....
Westminster,.....	do	Lynchburg,.....
Farmers' Bank of Mary'd, do	do	Danville,.....
Do. payable at Easton,.....	do	Bank of the Valley,.....
Salisbury,.....	5 per ct. dis.	Branch at Romney,.....
Cambridge,.....	1	Do. Charlestown,.....
Millington,.....	do	Do. Leesburg,.....
DISTRICT.		Wheeling Banks,.....
Washington,.....	3	Ohio Banks, generally,.....
Georgetown,.....	3	New Jersey Banks gen. lya2
Alexandria,.....	3	New York City,.....
PENNSYLVANIA.		New York State,.....
Philadelphia,.....	3a	Massachusetts,.....
Chambersburg,.....	3a	Connecticut,.....
Gettysburg,.....	3a	New Hampshire,.....
Pittsburg,.....	2a21	Maine,.....
York,.....	1a	Rhode Island,.....
Other Pennsylvania Bks. lya2	2	North Carolina,.....
Delaware (under \$5),.....	3a4	South Carolina,.....
Do. (over \$5),.....	1a2	Georgia,.....
Michigan Banks,.....	5a	New Orleans,.....
Canadian do,.....	5a	

## FARMER'S REPOSITORY.

No. 56 W. Pratt-street, Baltimore, Jan. 25.

THE proprietor avails himself again of the commencement of a New Year, to express his grateful thanks to his numerous friends and customers for their kind and liberal support of his Agricultural Establishment, and is happy to say that his ceaseless exertions to accommodate the public, have not been without a corresponding encouragement from them, and with his present Improvements and Machinery, he is able to manufacture his Agricultural Implements much better than formerly, and with greater facility, and hopes to merit continued patronage. He now presents to the public an article new in its construction, for grinding corn and cob for feeding horses and stock. To those who approve this mode of feeding, this machine is worthy their attention. Also, Corn Shellers to be worked by hand or horse-power. He has a variety of S raw Cutters; but his own patented Cylindrical Straw Cutter is not surpassed by any other implement of the kind in existence; he has recently made some improvements in their construction, which adds to their cost, and for which he has been obliged to add a trifling advance on the price of the small size—his prices for them being as follows, viz:

11 inch Revolving bottoms \$30, with extra pair of knives,	\$33
11 " Permanent Bottom 28, do do do	31
11 " " 43, do do do	48
12 " Revolving Bottom 45, do do do	50

15 " " " 50, do do do  
20 " Large size fitted for horse-power 80, do do do  
His variety of ploughs embraces almost every description and size that are worthy of notice, from a small seed Plough to the large rail road Plough—Gideon Davis' Improved Ploughs in all their variety, with cast and wrought shares; these castings are now made on his own premises, of the best stock and with special care; a supply of them always on hand to sell a parole from the ploughs when required. Ox Scrapers for levelling hills, &c.; common and patent Wheat Fans; Fox & Borland's spring concave Threshing Machines, large and small size, and portable horse powers for the latter; also one of Z. Booth's 2 horse Threshing Machines and stationary horse power for the same; Brown's vertical patent Wool Spinners, and Watson's patent Washing Machine, both very simple and useful machines for families; Harrows; double and single corn and tobacco Cultivators; superior grain Cribbles; and a great variety of other farming implements of a prime quality; and all on reasonable terms, at wholesale and retail.

Likewise in store—Orchard Grass, Timothy, and Herd Grass seed of superior quality.

JONATHAN S. EASTMAN.

## DALE'S NEW HYBRID TURNIP.

THE subscriber now offers to the agriculturists a new and decidedly superior variety of Turnip, originated by R. Dale, Esq. an intelligent farmer, near Edinburgh, Scotland, who thus speaks of its superior quality. "It was obtained by unwearied attention in crossing the Swedish or Ruta Baga Turnip; it is superior in size and flavor to the Ruta Baga; is closer and finer in texture; it is as rapid in its growth as the white flat turnip. In fact it includes the great desideratum in the selection of a proper variety of the turnip, which is to obtain the greatest possible weight at a given expense of manure. This variety seems to be more adapted to this end than any other sort introduced. It will be found superior in quality to any of the white field Turnips, and keeps longer than any of them, and very near as long as the Ruta Baga—the color is yellow—the shape oblong." Price 25 cents per ounce. The season for sowing is at hand.

R. SINCLAIR, Jr.

an 23 2t

Light near Pratt st. wharf.

## OXEN WANTED.

THE Editor of the Farmer & Gardener, Baltimore, Md. wishes to purchase 4 pair of Eastern Oxen. It is necessary that they should be good matches, young, large sized, well broken, of docile disposition, and that the yoke in which they have been used to work should accompany each pair.

Farmers and others, to the eastward, possessing such animals will please make immediate application, stating the character, &c. of their respective oxen, price deliverable at Baltimore, and time when they can be delivered.

Editors to the eastward with whom we exchange will confer a favor which will be reciprocated by giving this a few insertions.

an 23

## SUPERIOR DELAWARE KALE SEED.

Time of sowing 20th August.

JUST received of the present year's growth a superior lot of BLUE CURLED GREENS or DELAWARE KALE seed—this seed was raised from the most perfect plants under my own inspection—A more perfect article cannot be produced—Gardeners and others will be supplied with this genuine article at \$1 50 per lb.

R. SINCLAIR, Jr.

an 23

Light, near Pratt street wharf.

## CONTENTS OF THIS NUMBER.

Notice of Chapin's essay on the Beet culture—recommendation to sow turnips—seeds raised at Clairmont Nursery—silk culture in Virginia—mode of exterminating rats—recommendation to sow certain vegetables—do wheat—do to plant Strawberries—notice of some splendid Dahlias—state of crops in parts of Maryland—do in Pennsylvania—mode of rearing calves—committee of Congress on the Silk business—Chapin on the Beet culture—crop of broom corn—profits of the Silk culture—badness of the present crop of Wheat—preventive of the Russian fly—Gama Grass—Sweet corn—mode of raising ducks and turkeys—antidote against mice—substitute for inging Swine—farmers should keep accounts—kindness of a cow—the effect of the moon—advertisement—prices current, &c.

## CO-PARTNERSHIP FORMED.

JAS. MOORE respectfully informs the public that he has associated Mr. Richard F. Maynard with him in the business formerly conducted under the firm of Sinclair & Moore, and subsequently, by himself.

The business of the new firm will be conducted under the name of MOORE & MAYNARD, and they flatter themselves that the long experience of the first named, combined with the practical knowledge of the last, will enable them to give entire satisfaction to those who may be pleased to extend towards them their confidence and patronage. To such they would tender, in advance, the assurance that no exertion will be left unmade by them, to fill every order with which they may be honored, with promptitude and fidelity.

They have now on hand, and intend constantly to keep a complete assortment of every kind of Agricultural Implements, Garden Tools, Field Seeds, and indeed every thing tending to increase the working facilities of the farmer and planter, and to lose no opportunity of adding such inventions to their already extended list, as, in their opinion, will be promotive of the interests and conveniences of the Agricultural community.

The business of the new firm will be conducted at the old stand in Light, near Pratt-street, and will be distinguished as heretofore, as

THE MARYLAND AGRICULTURAL REPOSITORY. Among the articles in their line of business, of their own manufacture, which they have now for sale, are the following, viz:

## PLOUGHS.

The Self-Sharpening Plough possesses the advantage of having a moveable steel point, from fifteen to twenty-four inches long, which can be reversed, as a bevel is formed by wearing, and advanced as it becomes shorter, so as to bring into actual wear from twelve to eighteen inches of a solid wrought bar; by thus changing the point, the share continues to perform its work well until worn off nearly up to the mould board; whereas, without this moveable point, shares are generally rendered useless when only half worn.

This valuable principle may be applied to any shape of mould board.

## SELF-SHARPENING.

No. 00. The smallest size is a 7 inch seed and cultivating plough. price \$5 25

No. 0. A one-horse cultivating plough, 8 inches wide, nearly the same length as the smaller one, but has a bolder mould board, and better adapted to sandy lands. The shares and heels of these two sizes suit each other, 5 75

No. 1. A light two-horse plough, 6 50

" 2. A two-horse plough, 9 inches wide, 7 00

" 3. A two-horse flushing plough 8 00

" 4. A heavy three-horse plough with sword colter, 12 00

## WOOD'S PATENT.

No. 21. A seed and cultivating plough, 8 inches wide, with cast share 5 00

Corn. A one-horse plough, with wrought iron standard and cast share 5 50

No. 1. A. Is a light two-horse plough, 9 inches wide 6 50

No. 14. A two-horse plough, with sword colter and cast share, a superior flushing plough 8 50

The above ploughs of Wood's Patent are entitled to two extra shares each, at the above prices.

## SINCLAIR &amp; MOORE'S IMPROVED.

8 inch. A superior seed plough, with cast share 4 50

7 " A one-horse do do 5 25

8 inch. A light two-horse plough, with cast share 5 75

9 " A two-horse do do 7 00

9 " do wrought share 9 50

10 " A heavy two, or light three-horse plough, with sword colter and cast share 9 50

10 " A three-horse plough with wrought share 11 00

10 " A three-horse plough with sword colter, a superior flushing plough, made both right and left handed 12 50

12 " A heavy three-horse plough, with sword colter 15 00

## M'CORMICK'S PATENT.

No. 7 inch. One-horse wrought shared plough 5 50

" 8 " Light two-horse ditto ditto 7 00

" 9 " Two-horse plough with sword colter 9 50

" 10 " Three-horse plough, with colter 12 50

" 12 " Heavy three-horse plough, with colter 15 00

## BAR SHARE.

No. 1. Is a 7 inch plough, with wrought share and lock colter 6 75

" " Is a 7 inch plough, without colter 5 50

" 14 A one-horse plough, with wrought share and colter 7 00

" 2 A light two-horse plough, with wrought share and colter 8 50

" 3. A two-horse plough, with wrought share and colter 10 00

" 34 A heavy two-horse plough, with wrought share and colter 10 50

" 4 A three-horse plough, with wrought share and colter, a superior flushing plough 12 00

" 5 A heavy three-horse flushing plough, with wrought share and colter, 15 00

## HILL-SIDE.

A plough suited to two horses, with cast share, changes with ease, so as to throw the furrow to the right or left 11 00

Ditto with wrought share 13 00

## SHOVEL-PLOUGH.

Wrought shares 4 50

Double-shovel 6 50

## CARY-PLOUGH.

No. 1. A one-horse plough, having nearly the form of mould board as the well known Cary or Dragon plough, but has a cast iron mould board and wrought share. The mould board is bold, opens a wide furrow, does clean work, and is very strong and simple in its construction 5 50

No. 2. A light two-horse plough of the same construction 6 50

## BUFFALO-PLOUGH.

No. 1. H. A one-horse plough, with cast share 5 50

No. 14 H. A two-horse plough, with cast share 8 00

" 2. H. Heavy two-horse ditto 9 50

The form of the mould board of these improved ploughs, is somewhat on the principle laid down by Thomas Jefferson, but varied so as to equalize the pressure on the mould board, as observation in the practical use has dictated.

## DOUBLE MOULD BOARD.

Two sizes; a very useful plough for cultivating potatoes, &c. and for ploughing up potatoes at the time of gathering the crop. Price \$7 00 to 10 00

## EXTRA CASTINGS FOR PLOUGHS.

## FOR SELF-SHARPENING PLOUGHS.

No.	00	0	1	2	3	4
Shares	25	25	25	25	31 1/2	37 1/2
Heels	12 1/2	12 1/2	12 1/2	12 1/2	12 1/2	25
Landsides	75	75	75	75	75	100
Md. bds.	1 00	1 00	1 25	1 75	1 75	2 75

## FOR SINCLAIR &amp; MOORE'S PATENT.

No. 6, or 6 in	7 in.	8 in.	9 in
Shares 25	25	31 1-4	37 1-2
Heels 12 1-2	12 1-2	12 1-2	18 3-4
Md. bds. 1 00	1 50	2 25	2 75

## WOOD'S NEW YORK PLOUGHS.

No. 21	Corn	No. 1 a	No. 1 1/2
Shares 25	25	37 1-2	37 1-2
Landsides 37 1-2	37 1-2	75	75
Md. bds. 1 50	1 37 1-2	1 75	2 25

Also, castings of all kinds made to order, at moderate prices.

## CULTIVATORS.

Those with five wrought tines, of the most approved shape 5 75

Five tines of more simple form 5 00

Cast tined If made to expand, 50 cents additional. from 3 50 to 4 50

## WHEAT FANS.

Improved 26 00 to 30 00

Common Fans 20 00

Box Fans, small size 16 00

## STRAW CUTTERS.

20 inch. Cylindrical straw cutters, suited to horse or water power capable of cutting from 75 to 100 bushels per hour 75 00

Extra knives per set 16 00

14 inch. Box same construction, suited to manual power 45 00

## Extra knives per set

11 inch. Box

## Extra knives per set.

These machines are self-feeders, the knives are of spiral form, and act on the bed-steel in such a manner as to cut with great ease without a very keen edge: many thousand bushels have been cut with them without sharpening the knives.

Common Dutch Straw Cutter with treadle 7 50

Ditto without treadle 8 00

## CORN SHELLERS.

Of the various kinds offered to the public, the one generally preferred is that with a vertical iron wheel with spring holders, which adapt themselves to any sized ears. There is no machine more certain to answer the intended purpose; they are very durable and easily kept in order, and will shell from 15 to 20 bushels per hour by hand, and are now sold at \$20.00 with a discount of five per cent. if cash be paid.

## HARVEST TOOLS.

Grain cradles with warranted scythes 4 00  
Grain and grass scythes, and scythe stones. 2 50  
Grass scythes and sheaths ready hung 2 50  
Bramble scythes do do  
Hay and manure forks, rakes, sickles and composting scythe rifles, &c. &c.

## GARDEN AND FIELD TOOLS, &amp;c.

Hedge shears Turnip hoes  
Pruning do Elwell's hoes  
Ditto knives Mattocks  
Ditto saws Picks  
Ditto chisels Socket shovels  
Bill hooks Trace chains  
Transplanting trowels Hoes  
Spades Tussocking Hoes  
Garden Reels Hay knives  
Ditto lines Straw knives  
Iron rakes Dock raisers  
Scuffle hoes Ox yokes and bows.  
Wove Wire for screens, fans, cellar windows, &c.  
Thomson's superior Axes, drawing knives, hatchets, and other tools.  
Cotton Gins made to order.

## FIELD SEEDS.

They have in store the following seeds, viz:—Timothy, Red Clover, Orchard Grass, Herd's Grass, Tall Mow Oats, seed Buckwheat, seed Wheat of various sorts, do. Rye, Millet, Oats of the several kinds, &c.

They will particularly call the attention of farmers to a crop of 200 bushels of orchard grass seed which they will have in store and on sale on the 1st September, which is represented of peculiarly by fine quality, being cured with great care.

Horse Scoops, for removing dirt, a most effective invention.

CORN CRUSHERS. This implement may be worked by either hand or horse power, and is considered an invaluable acquisition to those who have large stocks, as the cob and grain of the corn are rendered almost equally available as feed.

DOUBLE CORN SHELLERS. It is not saying too much of these simple though powerful implements, when it is affirmed, that they are the most useful among the labor saving inventions, one of them being competent to shell more corn in a day by hand-power than 20 men.

CYLINDRICAL STRAW CUTTERS, IMPROVED. The universal approbation conceded to the large sized Cylindrical Straw Cutters, having induced them to prepare the small sized ones upon the same convenient principle, they are happy in being able to announce a supply of these very desirable and justly popular articles.

JAMES MOORE will carry on the Foundry individually, and he avails himself of the occasion to say, that from his own experience, the skill of his foreman, and his disposition to please, together with the superiority of his workmen, the public have every guarantee that the work will be faithfully executed. Castings of all kinds, and of the best quality, will be furnished to order at the shortest notice, deliverable at the store or any other part of the city, or on board vessels.

## DURHAM &amp; DEVON CATTLE.

Prime animals of the above breeds always for sale by the editor of this paper. aug. 23